

In the unmodified form, starches have limited use in the food industry. Waxy maize starch is a good example. The unmodified granules hydrate with ease, swell rapidly, rupture, lose viscosity and produce weak bodied, very stringy and very cohesive pastes.

SUMMARY OF THE INVENTION

A2 This invention relates to a method for providing a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment. The method comprises adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing to provide said improved foodstuff.

DETAILED DESCRIPTION OF THE INVENTION

In general, we modify starch to enhance or repress its inherent properties as appropriate for a specific application. To provide thickening, improve binding, increase stability, to improve mouthfeel and sheen, to gel, disperse or cloud.

IN THE CLAIMS:

Please cancel claim 10 without prejudice.

Please amend claims 1, 3-9 and 11 as follows:

A3

1. (Amended) A method for providing an improved foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing, and wherein said improved foodstuff is provided.

2. A method according to claim 1 wherein said cross-linked starch is non-cereal starch.